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TITLE : PRESERVATION OF FROZEN BREAD DOUGH

ABSTRACT : PURPOSE: To perform refrigeration storage of fermented and frozen bread dough over a long period by storing the dough in a CO₂-enriched atmosphere in frozen state thereby suppressing the release of dissolved CO₂ gas from the frozen bread dough.

CONSTITUTION: A frozen bread dough fermented and frozen by conventional method is stored in a freezing chamber having CO₂-enriched atmosphere generated by dry ice, etc. As an alternative method, a proper number of frozen bread dough blocks are packaged with a gas-barrier packaging material such as film and stored in a CO₂-enriched atmosphere e.g., by sealing CO₂ gas into the package. The atmosphere in the package may be maintained under nearly normal pressure while keeping the CO₂ gas concentration in the package to be higher than the CO₂ concentration in air. The dough can be preserved over a long period without causing the deterioration of the quality by this process.

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